



DEPARTMENT OF FORESTRY AND FIRE PROTECTION

P.O. Box 944246
SACRAMENTO, CA 94244-2460
Website: www.fire.ca.gov
(916) 653-9424



CALIFORNIA STATE FIRE MARSHAL AUTOMATIC EXTINGUISHING SYSTEMS ADVISORY COMMITTEE UL 300 WORKING GROUP Draft Minutes

Meeting Date: February 28, 2005

Meeting Location: SFM Headquarters Conference Room
Sacramento, CA

SFM Staff

Mike Richwine, Division Chief
James Parsegian, Program Coordinator
Yevonne Costa, Program Assistant

Members Present:

Chris Gilbert, Industry
Randy Dysart, Industry
Darrell Harguth, Industry
Darrell Hefley, Industry
Anna-Marie Stouder, California Restaurant Association
James Abrams, President California Hotel and Lodging
Steve Michener, Hood Manufacturer
Steve Lehrke, Insurance Industry, Loss Control Supervisor I
Kent Miller, Deputy Fire Marshal
Amber Anderson, Fire Prevention Officer
Greg Mann, Fire Prevention Officer
David Casey, Chief Fire & Life Safety Officer DSA

Members Absent:

Tom Daily, Loss Prevention, Hilton Hotel
Russell Blair, Supervising Inspector
Kevin Scott, Fire Marshal

Guest

Dan Najera SFM Code Development

Call To Order

Chief Richwine called the meeting to order at 10:02 a.m.

Introductions

Chief Richwine welcomed everyone to the meeting and self- introductions were conducted.

Discussion

Group decides to do this as a regulatory change to existing building standards, to help with the lack of consistency that is critical to statewide enforcement. Occupancy size will also need to be addressed to determine possible exclusion due to size and use of the kitchen facilities. Group talked about the need for an informational bulletin that could be shared with the public once the purposed regulations have gone through the comment period. It was decided that SFM would work together with stakeholders to develop a flyer to educate effected businesses of purposed requirements. Supplying this information to our stakeholders will allow them to plan and budget accordingly for the upcoming changes.

Define the Problem:

- Group defined problem as the following “existing facility with Type 1 hood in compliance when installed with cooking equipment that produces grease laden vapors shall be provided with an automatic extinguishing system or other approved systems by XXXX.
- Define “grease laden vapors”
- James Abrams provided the group with H & S Code Sections for the definition of eating establishments, the group decided to use the definition in California’s Fire and Mechanical Codes.
- Type 1 Hoods vs. Type 2 Hoods
- Contact Stan Nishimura, State Building Standards, ask for participation.

Economic Impact:

- This package will affect approximately 80,000 + restaurants and 4,000 hotels; majority impact on:
 - Small Business
 - School Districts
 - State Departments (CSU's, CDC's)
- The group decided that some additional stakeholders should be contacted, James Abrams provided a list, the group requested that there needs to be a cut off for adding members, James Parsegian will contact new stakeholders and set up a meeting to bring them up to date before the next meeting.

Compliance

- Discussion regarding the need for a phased in approach, effected stakeholders will report back to SFM regarding this possibility. Many members felt due to the extended time frame, that substantial compliance has already occurred, due to

lack of replacement parts offered by manufacturers for older systems phase in would not be necessary.

Hoods

- Local Issue
- Steve Michener to provide documentation on the compliance of eyebrow hoods being used with UL300 systems.

Meeting adjourned at 1:00 p.m.

Next Meeting

March 23, 2005 10:00 a.m. to 2:00 p.m.
SFM Headquarters Conference Room
Sacramento, CA